

# Restaurant Review

*“We’re going for dinner in the forest”* a statement by Mrs M that brought to mind average pub food that somehow tastes better because of the surroundings. My expectations of ‘The Tudor Farmhouse’ at Clearwell were not particularly high. How wrong can you be – Mrs M had discovered a little gem of a restaurant.



The restaurant at ‘The Tudor Farmhouse’ is a really intimate affair with extremely low ceilings and not a single ‘flat’ wall, it is positioned in the original part of the building and just has bags of character... but what really sets this place apart is the food.

The menu comprises a 3-course dinner at a set price of £32.50 a head with a choice of 6 for each of the courses. We both chose the ‘Marinated supreme of wood pigeon, celeriac remoulade, beetroot and harissa’ for starters, but in the interest of research I switched my choice to ‘Madgett’s Farm chicken liver parfait, toasted apricot brioche and plum chutney’. The parfait was really, really smooth and had a fantastic accompanying Plum Chutney (A product of too many plums from the tree this year apparently!). My starter was good, but totally eclipsed by the Pigeon. Celeriac remoulade (coleslaw to us mortals) sat on a bed of thinly sliced beetroot and was topped with almost carpaccio thin wood pigeon. It definitely wins ‘Best Starter 2009’ in my book!

Mains were ‘Supreme of guinea fowl with confit leg sausage, pea puree and cep butter sauce’ and ‘Loin fillet of Usk Valley beef, port wine red cabbage, potato fondant and oxtail jus’. Mrs M had the guinea fowl because you very rarely see it on the menu and she was intrigued by the ‘confit leg sausage’. It was superbly cooked and the sausage gave an interesting twist by providing a perfectly seasoned alternative texture, however it was the pea puree that elicited the biggest thumbs up. The Beef was the epitome of a winter warmer – a superb cut of beef with a wonderful tower of seasonal vegetables served with a lovely meaty flavoured jus.

Onto desserts of ‘Iced gingerbread parfait with rum raisins and crisp ginger biscuit’ and ‘Fine exotic fruit salad with passion fruit posset and lychee sorbet’. Describing the gingerbread parfait is tricky... think lightly flavoured ginger ice-cream with a very slight bite to it, served with some extremely alcoholic raisins – it was great. The exotic fruit salad was very well presented. I think we both wished that we’d gone for the cheeses – as the selection served to another table looked awesome.

The food together with the intelligently constructed wine list (wines categorised into ‘Crisp Whites’, ‘Fruity Reds’ etc...) and the fact that they also have 20 well appointed bedrooms (ideal if you all want a drink!) make ‘The Tudor Farmhouse’ a firm favourite in our household.

Score : 9 (out of 10)

Dinner for 2 with Wine: £81

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Published in Monnow Voice magazine, January 2010